

Patent claims

1. A tubular food casing from which constituents can be transferred to the food situated therein, which comprises an outer tubular barrier casing and an inner tubular casing which contains or carries a transferable colorant, aroma substance and/or flavor substance.
2. The food casing as claimed in claim 1, wherein the outer layer and the inner layer have approximately the same stuffing caliber.
3. The food casing as claimed in claim 1 or 2, wherein the outer casing is a seamless single-layer or multilayer casing made of polymer material having a low permeability to water vapor, oxygen and aroma substances.
4. The food casing as claimed in claim 1, wherein the outer casing has an oxygen permeability of 1 to 100 cm<sup>3</sup>/m<sup>2</sup> bar d, preferably 1 to 10 cm<sup>3</sup>/m<sup>2</sup> bar d, determined as specified in DIN 53380, and a water vapor permeability of 1 to 50 g/m<sup>2</sup> d, preferably 1 to 10 g/m<sup>2</sup> d, determined as specified in DIN 53122.
5. The food casing as claimed in claim 4, wherein the outer barrier casing is a casing based on polyamide, polyolefin, polyester, poly(vinylidene chloride) (PVDC), poly(vinyl chloride) (PVC), polystyrene, or corresponding copolymers.
6. The food casing as claimed in one or more of claims 1 to 3, wherein the outer barrier casing is multilayered and comprises at least one layer based on polyamide and at least one layer on layer based on polyolefin.
7. The food casing as claimed in one or more of claims 1 to 6, wherein the inner casing is produced from regenerated cellulose, a mixture of thermoplastic starch and/or a thermoplastic starch derivative and other polymer (in particular polyurethane), from paper, textile fabric or nonwoven fabric.

8. The food casing as claimed in one or more of claims 1 to 7, wherein the colorant, aroma substance and/or flavor substance is a spice or a spice mixture, a spice extract, a liquid smoke or dry smoke, a natural or synthetic aroma and/or a flavor enhancer.
- 5
9. The food casing as claimed in one or more of claims 1 to 8, wherein the colorant, aroma substance or flavor substance is combined with a binder permitted by food law.
- 10
10. The food casing as claimed in claim 9, wherein the binder is a polysaccharide, a modified starch, dextran, pullulan, tragacanth gum, xanthan gum, gum arabic, alginate, methyl cellulose, hydroxyethyl cellulose, hydroxypropyl cellulose, carboxymethyl cellulose, chitin, chitosan, a protein (such as gluten), pectin, carrageenan, guar or gelatin.
- 15
11. The food casing as claimed in one or more of claims 1 to 10, wherein a component which decreases water solubility is added to the colorant, aroma substance or flavor substance and/or the binder.
- 20
12. A shirred tubular food casing which comprises two segments arranged immediately one after the other, the first segment consisting of a shirred tubular barrier casing and the second consisting of a tubular casing which contains or carries at least one transferable colorant, aroma substance and/or flavor substance.
- 25
13. The food casing as claimed in claim 12, wherein the deshirred or non-shirred start of the second casing is passed through the cavity of the first segment and firmly bonded to the start of the tubular barrier casing.
- 30
14. The food casing as claimed in claim 12 or 13, wherein the starts of the two casings are bound to one another by a plastic clip or metal clip.

15. The use of the food casing as claimed in one or more of claims 1 to 11 for producing cooked-meat or scalded-emulsion sausage, in particular stacked slices.